Wine List

Roland Bauchet Brut, Champagne N.V  £36.80
This is a pinot led blend with 30% Chardonnay. Giving a hint of pink in the hue this wine has a lovely palate of raspberries and pears. A very dry yet full flavoured, round wine with the complexity of yeast autolysis.

Prosecco, Saint Orsola N.V  £18.60
Bright, breezy, fresh and foaming. A delicious sparkling wine from Veneto. This has a delightful pearfruit, mild acidity and a slight scent of fresh clean leather.

White Wines

“College” White, Terres Fumées, Sauvignon Blanc  £13.00
Delicious, dry typical French Sauvignon Blanc. Crisp but with excellent fruit.

Sauvignon, Sauvage de la brie 2013  £14.50
Lovely, fresh and elegant sauvignon Blanc with ripe soft fruit and fresh acidity. Aromas of gooseberries and flavours of citrus and melons, A wine of great finesse.

Petit Chablis, Armand de Corcy 2012  £22.10
Golden straw in colour with aromas of citrus and minerals. A typical smooth Chablis.

Bianco, IGT Toscama I Veroni 2012  £17.30
Yellow in colour with some green reflux. Intense aromas and flavours of yellow spring flowers, aromatic herbs and citrus fruits. Very fresh on the palate and well balanced. This wine is an ideal combination for fresh sea-foods.

Mindiarte Rioja, Atla Blanco 2012  £14.70
This wine is pale yellow in colour. There is white fruit aroma with a soft floral hint. The palate is very tasty and balanced with a very integrated fresh acidity. The aftertaste is pleasant and subtle.

Apaltagua Reserva, Chardonnay 2012  £13.90
Fresh to the nose and crisp golden colour. It is characterized by notes of vanilla, cream and banana. In the mouth, it is cool and refreshing.
**Red Wines**

“College” Red, Merlot, Blackstone Wineries, California £14.20
Beautiful, full Merlot – berries, vanilla and chocolate, great depth, gentle tannins

Reinares Tinto, Bodegas Eguren 2013 £13.20
Castilla-La Mancha. 100% tempranillo with a bright, red cherry colour. Medium bodied, smooth and soft with Flavours of black cherry, plum, blackberry and spice from three months’ maturation in the barrel. The palate is fruity and fresh with spicy notes and a long, lingering finish.

Montepulciano, D’Abruzzo Classico 2012 £13.60
Intense ruby red colour with violet nuances. The perfumes vinous and pleasant. The Flavour is dry, soft and lightly tannic.

Stonemason Shiraz 2012 £17.30
Exhibiting lifted aromas of vanillin oak and violets, this driven full bodied wine has a spicy complexity

Chateau Saint Chrisophe Medoc, Cru Bourgeois Medoc 2009 £20.80
This Medoc from (harvest) is not just any red wine. Beautiful dark colour, with a wonderful, intriguing scent. A taste of dark fruit. Bay leaves and the soft sweet spices like by staying in French oak.

Morgon Cote du Puy, Vielles Vignes 2011 £23.40
Salted plum and its pits; beef marrow; bay laural; crushed stone; and bittersweet inner-mouth perfume of iris and getian combine for a complex savoury and intriguingly as a well as mouth-watering finish. This sensational value is a great example of what’s possible from this unique basaltic sectour of the morgan appellation as well as a superb 2009 vintage.

**Dessert wine**

Chateau Pontac Loupiac £22.70
Soft, fine and well balanced with a nice nose of honey and a trail of yellow peach, fruit from the orchard. A fruity, soft palate, the evolution of a body slightly sweet and fruity, with notes of flowers and pollen.

**Port**

Mellor’s Late Bottled Vintage Port, 1989 £26.30
“College Label” - wonderful aromas of brown sugar, toasted nuts; excellent length on the nutty, raisiny finish. Bottled

Taylors Fine Ruby Port n/v £23.00
A blend of full bodied port wines aged for around two years in large oak vats in Taylors renown lodges In Villa de Gala. Has exceptionally firm tannins and concentrated fruitiness, on the nose it is stylishly Fruity and full of concentrated blackcurrant and cherry aromas. Full bodied and firm, the palate is Crammed with lusdous fruit flavours.
October 2013 – Rates inclusive of VAT @ 20.0%